





## **PATENT**

UNUS #Y2-0245-UNI CASE #F7534(V)

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant:

Bauer-Plank et al.

Serial No.:

09/848,988 May 4, 2001

Filed: For:

Pourable Frying Composition

Group:

1761

Examiner:

C. Paden

Edgewater, New Jersey 07020

## **AMENDMENT**

Commissioner for Patents Washington, D.C. 20231

Sir:

In response to the Office Action mailed May 29, 2002, a two month extension of time for response to which is being requested, please amend the application as follows:

13. (Amended) Pourable frying composition according to claim 1, wherein the citric acid ester is selected from the group comprising Grindsted™ CITREM LR 10 fat soluble, unsaturated citric acid ester of monoglyceride, Grindsted™ CITREM BC-FS fat soluble, saturated citric acid ester of monoglyceride, Lamegin ZE 306 fat soluble, unsaturated citric acid ester of monoglyceride, Myvatem SC fat soluble, saturated citric acid ester of monoglyceride, CITREM 2931 fat soluble, saturated citric acid ester of monoglyceride, Paalsgaard 3301 fat soluble, saturated citric acid ester of monoglyceride, Lamegin ZE 309 liquid, fat soluble, unsaturated citric acid ester of monoglyceride, Grindsted™ CITREM N12 water soluble, saturated citric acid ester of monoglyceride, Lamegin ZE 609 water soluble, saturated citric acid ester of monoglyceride, Lamegin 609 liquid, Palsgaard 3325 water soluble, saturated citric acid ester of monoglyceride, CITREM 2932 saturated water soluble citric acid ester of monoglyceride and combinations thereof.

## REMARKS

Reconsideration of the application, as amended, is respectfully requested, in view of the following remarks.

Claim 13 has been amended to insert generic descriptions of the esters.

The term "intermediate phase" is mentioned in the description on page 6, lines 31-32, page 7, line 8 and page 18, line 31. It is clear that the intermediate phase is not the oil/fat phase or the water phase, and it has to be separate from those, as seen, e.g., at